

Gautreau's at Lunch

Served 11:30 a.m. to 5:00 p.m. Monday thru Saturday, Sunday 12:30 to 5:00 p.m. • Bar closes at 2:00 a.m. Monday thru Saturday, Sunday 12:00 a.m.

Appetizers

Boiled Crawfish (per lb.)	\$7.50	Fried Shrimp	\$5.25
Boiled Shrimp (per lb.)	\$12.99	Fried Oysters	\$5.25
Bar-B-Que Shrimp	\$8.95	Fried Catfish	\$4.95
Shrimp Cocktail	\$5.95	Combination- shrimp (boiled and fried), oysters, catfish	\$8.95
Chicken & Sausage Gumbo	\$4.95	Fried Crawfish Tails	\$5.95
Seafood Gumbo	\$5.95	Fried Scallops	\$7.95
Jambalaya	\$4.95	Soft Shell Crab	\$7.95
Red Beans and Rice with sausage	\$4.95	Sweet Potato Chips	\$4.00
Crawfish Etouffee	\$5.25	Stuffed Jalapenos (cream cheese or cheddar)	\$5.00
Gator Tail	\$6.25	Monterey Jack Shrimp	\$8.95
Frog Legs	\$6.95	Fried Dill Pickle Chips	\$3.95
Boudin Balls	\$5.25	Blue Crab Claws	\$5.95
Boudin Link	\$3.50	Black Bean Twists	\$6.95
Oysters on the Half Shell (dozen)	\$9.95	Boiled Peanuts	\$2.50
Oysters on the Half Shell (half dozen)	\$5.95	Blackened Sausage Plate topped with melted cheddar	\$5.95

Lunch Specials

All entrees served with a potato choice, house salad, and French bread

Red Beans and Rice with Sausage	\$8.95	Crawfish Etouffee	\$8.95
Served with choice of fried shrimp, catfish, oysters or andouille sausage		Crawfish tails cooked in a thick seasoned base and served over rice	
Jambalaya (Cajun rice cooked with pork and sausage)	\$7.50	Shrimp Creole (shrimp cooked in a spicy red sauce and served over rice)	\$8.95
Chicken & Sausage Gumbo- served over rice	\$7.95	Boiled Shrimp Platter	\$7.95
Seafood Gumbo- shrimp, oysters, and crab meat served over rice	\$8.95		

Sandwiches

All sandwiches served with a potato choice and pickle

Shrimp Po-Boy (mayo, mustard, onion, lettuce, tomato)	\$7.95	Crawfish Tails Po-Boy (mayo, mustard, onion, lettuce, tomato)	\$8.50
Oyster Po-Boy (mayo, mustard, onion, lettuce, tomato)	\$7.95	Catfish Po-Boy (mayo, mustard, onion, lettuce, tomato)	\$7.50
Soft Shell Crab Po-Boy (mayo, mustard, onion, lettuce, tomato)	\$9.50	Andouille Po-Boy (grilled onions and mustard)	\$7.50
Muffuletta- a New Orleans specialty layered with salami,		Cheeseburger (mayo, mustard, onion, lettuce, tomato)	\$7.50
ham, swiss, provolone, and an olive salad	¼ slice \$6.95	Veggie Burger with Cheese (mayo, mustard, onion, lettuce, tomato)	\$6.50
	whole \$26.00		

Fried Platters

All platters served with a potato choice, house salad, cole slaw, and French bread

Shrimp	\$8.95	Oysters	\$8.95
Catfish	\$8.50	Combination- shrimp (boiled and fried), oysters, catfish	\$11.95
Crawfish Tails	\$8.95	Scallops	\$9.95
Soft Shell Crab	\$9.95	Frog Legs	\$8.95
Freshwater Trout Fillet	\$8.95		

Salads

House Salad (lettuce, onion, tomato, cucumber) \$3.25

Greek Salad (large house salad with feta, black olives, pepperoncinis, and croutons) \$6.95

Shrimp Remoulade Salad (large house salad with boiled shrimp and served with our homemade remoulade dressing) \$9.95

Blackened Chicken Salad (Extra large house salad topped with strips of fresh blackened chicken) \$9.95

Desserts

Bananas Foster	\$4.25	Bread Pudding	\$4.25
Key Lime Pie	\$3.95	Chocolate Chess Pie	\$3.95
Lemon Chess Pie	\$3.95	New York Style Cheesecake	\$3.95
Turtle Cheesecake	\$3.95	Reese's Cheesecake	\$3.95

Potato Choices and Vegetables

Baked Potato	\$2.95	Baked Sweet Potato	\$2.00
Sautéed Potatoes (red potatoes cooked sweet and spicy)	\$2.00	Potato Salad	\$2.00
French Fries basket	\$2.50	Maque Choux (spicy corn and tomato medley)	\$2.00
Creamed Spinach	\$2.00	To substitute potato for vegetable	\$1.25

Salad Dressings

Cajun Vinaigrette • Sweet Mustard Vinaigrette • Hot Creole Mustard • Honey Poppy Seed • Greek Feta

Ranch • Bleu Cheese • Thousand Island • French • Lite Italian • Creamy Italian • Parmesan Peppercorn • Lite Raspberry Vinaigrette

Gautreau's at Dinner

Served 5:00 p.m.- 10:00 p.m. Sunday thru Thursday, Friday and Saturday until 11:00 p.m. • Bar closes at 2:00 a.m. Monday thru Saturday, Sunday 12:00 a.m.

Appetizers

Boiled Crawfish (per lb.)	\$7.50	Fried Shrimp	\$5.25
Boiled Shrimp (per lb.)	\$12.99	Fried Oysters	\$5.25
Bar-B-Que Shrimp	\$8.95	Fried Catfish	\$4.95
Shrimp Cocktail	\$5.95	Combination- shrimp (boiled and fried), oysters, catfish	\$8.95
Chicken & Sausage Gumbo	\$4.95	Fried Crawfish Tails	\$5.95
Seafood Gumbo	\$5.95	Fried Scallops	\$7.95
Jambalaya	\$4.95	Soft Shell Crab	\$7.95
Red Beans and Rice with sausage	\$4.95	Sweet Potato Chips	\$4.00
Crawfish Etouffee	\$5.25	Stuffed Jalapenos (cream cheese or cheddar)	\$5.00
Gator Tail	\$6.25	Monterey Jack Shrimp	\$8.95
Frog Legs	\$6.95	Fried Dill Pickle Chips	\$3.95
Boudin Balls	\$5.25	Blue Crab Claws	\$5.95
Boudin Link	\$3.50	Black Bean Twists	\$6.95
Oysters on the Half Shell (dozen)	\$9.95	Boiled Peanuts	\$2.50
Oysters on the Half Shell (half dozen)	\$5.95	Blackened Sausage Plate topped with melted cheddar	\$5.95

Entrees

All entrees served with a potato choice*, house salad, and French bread

Red Beans and Rice with Sausage	\$12.25	Crawfish Etouffee	\$12.95
Served with choice of fried shrimp, catfish, oysters or andouille sausage		Crawfish tails cooked in a thick seasoned base and served over rice	
Jambalaya (Cajun rice cooked with pork and sausage)	\$10.50	Shrimp Creole (shrimp cooked in a spicy red sauce and served over rice)	\$11.25
Chicken & Sausage Gumbo- served over rice	\$10.50	Bar-B-Que Shrimp (shell-on, sautéed in olive oil, butter and lemon sauce. Served with bread for dipping!)	\$15.95
Seafood Gumbo- shrimp, oysters, and crab meat served over rice	\$12.50	3 Lb. Boiled Crawfish Platter (*corn and new potato included)	\$16.95
Low Country Boil (*corn and new potato included)	\$12.95		
NEW! Bar-B-Que Trio (Shell-on shrimp, oysters and scallops sautéed in our delicious bar-b-que sauce!) <i>No substitutions, please.</i>			\$18.95
A Taste of the Kitchen* a sampler platter of crawfish etouffee, red beans and rice, gumbo, jambalaya, andouille sausage, potato salad, sautéed potatoes, cole slaw, fried shrimp, catfish, oysters, and boiled shrimp, served with two house salads and French bread	\$31.95		

Blackened Dinners

All blackened dinners served with a potato choice, house salad* and French bread

Filet Mignon	\$21.95	Catfish Fillet	\$12.95
New York Strip	\$19.95	Shrimp	\$15.95
Chicken Breast	\$12.95	Cheeseburger*(mayo, mustard, lettuce, onion, tomato), no salad	\$10.95
<i>Blacken any appetizer</i>	<i>Add \$1.00</i>	<i>Blacken any entrée</i>	<i>Add \$2.00</i>

Fried Dinner Platters

All platters served with a potato choice, house salad, cole slaw, and French bread

	<u>Regular</u>	<u>Large</u>		
Shrimp	\$11.95	\$13.95	Freshwater Trout Fillet	\$13.95
Oysters	\$11.95	\$13.95	Soft Shell Crab	\$16.95
Catfish	\$11.50	\$13.95	Combo- shrimp (boiled and fried), oysters, catfish	\$17.95
Crawfish Tails	\$11.95	\$13.95	Frog Legs	\$14.95
Scallops	\$12.95	\$15.95		

Salads

House Salad (lettuce, onion, tomato, cucumber) \$3.25

Greek Salad (large house salad with feta, black olives, pepperoncinis, and croutons) \$6.95

Shrimp Remoulade Salad (large house salad with boiled shrimp and served with our homemade remoulade dressing) \$9.95

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Creamed Spinach	\$2.00	To substitute potato for vegetable	\$1.25

Salad Dressings

Cajun Vinaigrette • Sweet Mustard Vinaigrette • Hot Creole Mustard • Honey Poppy Seed • Greek Feta Ranch • Bleu Cheese • Thousand Island • French • Lite Italian • Creamy Italian • Parmesan Peppercorn • Lite Raspberry Vinaigrette